

DERWENT- 1978-88578A  
ACC-NO:

DERWENT- 197849  
WEEK:

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**TITLE:** Highly enzymatically active syoyu koji prepn. - by adding  
bean curd waste or its decomposition prod. to syoyu koji  
raw material

**PATENT-ASSIGNEE:** AJINOMOTO KK[AJIN]

**PRIORITY-DATA:** 1977JP-0039118 (April 6, 1977)

**PATENT-FAMILY:**

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
JP 53124693 A	October 31, 1978	N/A	000	N/A N/A
JP 81009904 B	March 4, 1981	N/A	000	

**INT-CL (IPC):** A23L001/23, C12G003/02

**ABSTRACTED-PUB-NO:** JP 53124693A

**BASIC-ABSTRACT:**

Prepn. comprises adding bean curd refuse or its decomposed prod. to the material for syoyu koji. In an example, bean curd refuse is added in amt. of 2% in soy bean and until 20% its effect is proportional to the amt. of bean curd refuse. Usually bean curd refuse is added prior to the inoculation of seed koji either by adding it with water in the form of suspension or steaming it separately and mixing it with soy bean. Now koji mould grows rapidly and excellent koji can be obtd. in 37 hrs. The obtd. koji shows protease activity 1.2-1.8 times and peptidase activity 2-3 times those of conventional koji.

Syoyu koji obtd. shows extremely high enzymic activity (peptidase activity) and with it the seasoning soln. having high free amino acid content can be obtd. more rapidly.

**TITLE-** HIGH ENZYME ACTIVE SYOYU KOJI PREPARATION ADD BEAN CURD  
**TERMS:** WASTE DECOMPOSE PRODUCT SYOYU KOJI RAW MATERIAL

**DERWENT-CLASS:** D13 D16

**CPI-CODES:** D03-F06;